LUNCH MENU

*All days from 11.30pm to 4 pm*

A few words about knud…

Knud’s kitchen is an action kitchen - it often requires a little more than just a knife and a fork to eat here

The people at knud are more personality and joy, than necessarily a deep knowledge of wine, cheese and cooking. Ask if you need to know more, and we will find the answers for you

The wine and beer at knud are selected for their super favorable price / quality ratio

The art and the literature in the house are chosen because we ourselves are inspired by their expressions

”SMØRREBRØD”

*Danish-style open-faced sandwiches*

Dill-pickled herring with pepper and caraway. Apple and horseradish 65,-

Spice-pickled herring with egg, hazelnuts and Thybo cheese 65,-

Pickled mackerel with lemon cream, watercress and radishes 65,-

Smoked Faroese salmon with creamy horseradish and lemon 95,-

(V) Potatoes with radishes, capers, tarragon mayo and fried onions 65,-

(V) Tomatoes with goat cheese, onion and thyme 75,-

Heding’s Country Pâté with cucumber, cracklings and cress 65,-

Crispy fried fillet of plaice with Greenlandic shrimps, lemon and mayonnaise 95,-

Creamy chicken salad with apple, carry mayonnaise and celery. Cress and almonds 75,-

Beef Tatar with shallots, horseradish and gherkins 75,-

FISH AND SEAFOOD

OYSTERS

Gigas #2, vinaigrette, lemon and rye bread. 3 pcs. 90,- / 6 pcs. 160,- /12 pcs. 300,-

Steamed mussels 800 gr. with cream, dill and fennel 125,-

Toast ‘’Skagen’’ with shrimps, lemon, mayonnaise and tomatoes 145,-

LOBSTER

Fresh Canadian lobster, fried in garlic and herbs. Served with Frillice salad, grilled lemon and tarragon mayo. Lobster can be ordered half or whole.

½ lobster … 155,- / 1/1 lobster … 290,-

We recommend golden double fried rosemary infused chips with tarragon mayo … 35,-



MUSSELS, CHIPS AND WINE

Steamed mussels with white wine and cream, chips and tarragon mayo. Served with two glasses of white VDM Weissburgunder …

240,-

BEEF TATAR, CHIPS AND WINE

Beef Tatar, chips and tarragon mayo and crispy salad.

Served with two glasses of red Spätburgunder … 240,-

SALADS AND VEGETABLES

Cesar bowl with chicken, salad, shallots, croutons, Thybo cheese and Cesar dressing 135,-

(V) Fresh and baked tomatoes with goat cheese and apple vinaigrette 95,-

(V) Fried cauliflower with browned butter, hazelnuts and lemon 95,-

LARGE DISHES

Flatfish of the day – fried in butter with grilled lemon, capers and crushed potatoes 250,-

300 gr. Danish matured Ribeye with fried chips, tarragon mayo and salad 250,-

CHUNK OF THE WEEK

Braised beef tail, cream sauce, crushed potatoes, green beans, tomatoes 195,-

FOR THE CHILDREN

Fish’n’chips with pea salad and tarragon mayo 95,-

Minced beef patty with cream sauce, crushed potatoes and cauliflower 95,-

Fettuccine with chicken, tomato and garlic 95,-

SIDE ORDERS

(V) Golden chips with tarragon mayo 35,-

(V) Crushed potatoes with herbs, butter and salt 35,-

(V) Green beans with rapeseed oil, apple cider and sunflower seeds 55,-

EAT CHEESE

From the cheese cabinet – three kinds of Danish cheese 75,-

**DESSERTS**

Apple dessert with backed apples, apple ice-cream and apple mousse 75,-

Vanilla crème brûlée with blackberries and mint 75,-

Chocolate brownie with elderflower custard and vanilla ice-cream 75,-

Homemade Nougat Ragusa, three pieces 50,-

